

2022

PINOT NOIR

COMTE DE BERNADOTTE

THE STORY

Jean-Marc Aujoux has always been looking for excellence, while respecting the terroir and vintage. "Comte Bernadotte" is whole in his cultivation and winemaking methods, which are respectful of environmental and sustainable development constraints. "Comte Bernadotte" wishes to offer genuine wines with his prestigious grapes varieties.



TASTING NOTES

This great Pinot Noir expresses its nobleness through generous aromas of ripe fruits and a light oaky finish. It is greedy on the palate. The nose carries crushed strawberries
Flavors along with some roasting notes.



WINEMAKING

Due to cold maceration before starting the Alcoholic fermentation, this wine will deliver a fantastic fruit expression. With 15 days of maceration of the grapes, we insist on getting a nice ruby color typical from Pinot Noir, but also a nice and round structure that will reveal the fantastic fruit of this varietal. Special attention has been given to the finish in order to make soft, easy drinking.

FOOD PAIRING

It will nicely pair with top meats, as well as with sauced dishes such as Beef Bourguignon, "Coq au Vin" or poached eggs in wine sauce.

GRAPE VARIETIES

100% pinot noir

